

# Prayer Journal Project

March 2007



Guess who's coming to Thailand? If you said Judah Bowles, then you're right!!!! If you're saying "who is Judah Bowles?" then let me introduce you. Two summers ago we had a team from Texas come out and help us while we were in Lopburi. They're back for another grand adventure. These 5 friends are coming out to Thailand for 3 weeks. Judah is their fearless leader. Ac-

tually he's the son of Aimee & Kevin who are leading the trip, and doesn't he look like a lot of fun for Jonesy?

Along with Kevin & Aimee, the recently married Jeff & Natalie Medders (right) are adding their part to the project.

Last but not certainly not least is Rope Spinks (left) who will round out this team quite nicely.

Please be praying for these guys as they prepare to come out in June.

The reason we're writing to you about this team and their upcoming trip is that we desperately need your prayers for two reasons. First is a matter of timing. Corinne and I hope to arrive back in the Thailand in early June. The Texas team will arrive two weeks later. Time for settling in our family and preparing for the team's arrival will be short. We need to arrange their housing and transportation as well before they arrive. Please pray that God would give us extra strength and endurance.

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## Prayer Requests

Pray for all the preparations for the short term team coming.

Aimee & Kevin & Judah Bowles

Jeff & Natalie Medders

Rope Spinks

Housing situation, transportation, & scheduling

Pray for Godly insight as we write the prayer journal

Pray that God will give us opportunities to see the real needs of the Tai Yuan

Please continue to pray for the upcoming birth of our second child due to arrive in mid-April.

# Prayer Journal Project

The second need is our Prayer Journal project. Our goal is to write a prayer journal for the Tai Yuan. The prayer journal will be a small booklet with 30 days of prayer points. We hope to distribute these booklets throughout the USA, Europe, and even Thailand to get as many people as possible praying for the Tai Yuan. To write this booklet, we're going to lead the Texas team on a whirlwind cultural tour of Northern Thailand. Everything from eating local foods, staying in Tai Yuan homes, to working in rice fields and interviewing Buddhist monks will be a part of their trip. We and the team want to gain as much cultural knowledge as possible so that we understand better how to pray for the Tai Yuan. While we're doing all of these cultural experiences, we'll also be taking time to reflect, pray, write about what insights God's giving us. These reflections will then be organized into the prayer journal. Please pray that God would guide us each day in understanding the Tai Yuan and open our eyes to see their prayer needs.

## Updates on the Family

We just finished up with the missions conference at Living Word Community Church. It was a lot of fun to share about our life in Thailand and what God has been teaching us. It's always good for us to reflect on what God has done, is doing and will do.

**Jonesy** has finally decided that walking is better than crawling, mommy's relieved & so is her back. He's now able to keep up with his cousins, & enjoys the freedom.

**Lil' Rauby**, who is coming in a few short weeks is doing well. We'll keep you all posted on our growing family.



### Clip 'N Save Recipe

Chicken in Pandan Leaves  
(Gai Hoh Bai Toey)

- 2T oyster sauce
- 2T coconut milk
- 1T soy sauce
- 1T sesame oil
- 2T chopped garlic
- 1T chopped ginger
- Pinch of black pepper
- 2T rice flour
- 1/2 lb chicken cut into bite sized
- 1 pandan leaf

Mix the sauce ingredients, cut about 1/2 lb of chicken breast into bite sized pieces, & marinate in the sauce about 2-3 hours. The chicken are then wrapped in leaves, and secured with a wooden toothpick. Sauce: mix 2T of sugar in 5 T rice vinegar & in a small saucepan reduce this to about 1/2 the volume. Add a pinch of salt & a couple Tablespoons of finely sliced chilies. Allow to cool. Steam the chicken for about 10 minutes, then deep fry in oil until fully cooked. (Corn husks can be substituted for leaves)

